



161 Gorham Pond Road Goffstown NH 03045 (603) 497-8633 ext. 4 (603) 497-4612 fax

Stonebridge Country Club . . . The Perfect Setting

The gently rolling hills, mountain views, lush golf course, flower beds, ponds, gazebos, fountain and masterful stone work of Stonebridge Country Club offer a spectacular backdrop for your special day.

Our upstairs Vista Room, with its expanded balcony overlooking the mountains, is the perfect size for a rehearsal dinner, wedding, baby shower or business meeting and can accommodate up to 50 people.

This room is available year round.

Our screened Awning is available for small casual parties; can accommodate up to 50 guests. It is available from May 1st through Mid October.

For mid-sized parties, our elegant main dining room with its large stonework fireplace, spacious decks, and beautiful full bar can accommodate up to 80 people.

This room is available from Mid November through March 31st.

For larger groups of 60 or more, our outdoor tent area provides the perfect location. This area is available from May 1st through October.

Create "Forever Memories" at Stonebridge Country Club

Breakfast and Brunch

Continental Breakfast

(available up to 3:00pm)
Country Basket of
House made Danish, & Muffins
Assorted Jams & Creamery Butter
Coffee, Tea, Juice, Water
\$7.99pp

Hearty Breakfast Buffet

(available up to 3:00pm)

Scrambled Eggs with Fresh Chives
Choice of Bacon or Sausage
Amaretto French Toast or Pancakes
Seasoned Home-Fries
Danish and Muffins
Coffee, Tea, Juice
\$15.99pp

Brunch Buffet

(available up to 3:00pm)

Danish and Muffins

Scrambled Eggs

Seasoned Home Fries

Choice of Bacon or Sausage

Amaretto French Toast or Pancakes

Garden Salad

Choice of Two: Baked Stuffed Chicken,

Baked Ham, Haddock au Gratin,

and Beef Burgundy

Herb Rice Pilaf

Coffee, Tea, Juice

\$21.99pp

Elegant Breakfast

(available up to 3:00pm)
Danish and Muffins
Assorted Quiche:
Quiche Loraine,
Roasted Broccoli & Cheddar Quiche &
Grilled Chicken & Salsa Quiche
Amaretto French Toast with Maple Syrup
and Fresh Whipped Cream
Seasoned Home Fries
Choice of Bacon or Sausage
Coffee, Tea, Juice
\$17.99pp

Elegant Luncheon

Herb Stuffed Mushrooms,
Assorted Mini Quiche
Vegetable Crudités with Herb Dip
Minestrone Soup
Assorted Rolls
House Garden Salad
Finger Sandwiches – Choice of Three:
Ham, Chicken, Tuna, or Egg Salad
Herb Pasta Salad
Coffee, Tea, Juice
\$18.99pp

Bubble Bar Make Your Own Mimosa

2 Champagnes served with 4 Assorted Juices and 4 Chopped Fruits \$1.99pp + \$18.99per bottle of Champagne

Snacks

Yogurt with Granola \$1.99pp

Assorted Egg Sandwiches made on Fresh Croissants & English Muffins \$3.99pp

> Fresh Fruit Salad \$3.99pp

Sliced Fruit Display with Coffee & Tea \$5.99 per person

Petite Dessert Tray with Coffee & Tea \$6.99 per person

Imported & Domestic Cheese Tray with Crackers Vegetable Crudités with Herb Dips \$8.99 per person

Lunch Buffets

*All Buffets served with Coffee, Tea and Water & Chefs Choice Dessert

Deli Buffet

Sliced Roast Beef, Turkey and Ham Swiss & American Sliced Cheeses Assorted Breads & Rolls Tossed Garden Salad Choice of Potato Salad, Pasta Salad or Caesar Salad Pickles & Condiments \$17.99 pp

The Italian

Tossed Garden Salad or Caesar Salad Garlic Bread & Rolls House Made Three Cheese Lasagna with Fresh Ricotta and Marinara Sauce Choice of one: Grilled Herb Chicken with Lemon Cream Sauce or Chicken Marsala with Wild Mushrooms Penne Tossed with House Marinara Chef's Vegetable \$18.99

The Stonebridge BBQ

Tossed Garden Salad with House Vinaigrette Herb Marinated Chicken Breast Grilled Sirloin Burgers Assorted Sliced Cheeses Choice of Stonebridge Pasta Primavera Salad or Potato Salad Chef's Vegetable Rolls and Condiments \$19.99_{pp}

The New Englander

Tossed Garden Salad with House Vinaigrette Roast Turkey with Gravy & Country Roasted Stuffing Maple Cured or Orange Glazed Carved Ham Garlic Mashed Potatoes Roasted Seasonal Vegetable Medley Cranberry Sauce Assorted Rolls

\$20.99 pp

The BBQ Birdie

Tossed Garden Salad with House Vinaigrette One - half, Rotisserie Style Chicken with Raspberry Chipotle BBQ Sauce Chef's Vegetable Assorted Rolls and Cheddar Jack Combread \$21.99 pp

Margaritaville Buffet

Lettuce Salad with Orange Vinaigrette Sirloin Beef Teriuaki with Grilled Pineapple Mandarin Orange Sugar Cured Pork Loin Rice Pilaf, Chef's Vegetable Assorted Rolls \$22.99 pp

The Parisian

Choice of Tossed Garden Salad with House Vinaigrette or Lettuce Salad with Orange Vinaigrette Boeuf Bourguignon (Slow Braised Beef Burgundy) Coq au Vin (Bone-in Chicken Braised in Red Wine) Garlic Mashed Potatoes Roasted Seasonal Vegetable Medley Assorted Rolls \$23.99 pp

Down East Clambake

(available in season) Choice of 1/4 LB Steamers or Clam Chowder Choice of Salad $1^{1/4\,\mathrm{lb}}$ Lobster with Drawn Butter Marinated Grilled BBQ Chicken **Baked Potato** Corn on the Cob Assorted Bread & Rolls (for 25 or more) Market Price (minimum charge \$39.99pp)

Prices are subject to 18% Service Fee and 9% NH Rooms and Meals Tax All Buffets recruire a minimum of 25 Guests

Appetizers

$Minimum\,50\,pieces$

Prices are per piece

Chicken Wings	\$1.50 _{pp}
Meatballs Marinara	\$1.50 _{pp}
Thai Chicken Skewers	\$1.50 _{pp}
Teriyaki Beef Satay	\$1.50 _{pp}
Mini Spring Rolls with Sweet Chili Sauce	\$1.50 _{pp}
Tomato & Basil Bruschetta	\$1.50 _{pp}
Sirloin Crostini with Boursin	\$1.90 _{pp}
Marinated Sirloin Skewers	\$2.00 _{pp}
Spanikopita	\$2.10 _{pp}
Crab & Parmesan Tartlets	\$2.10 _{pp}
Maine Coast Scallops wrapped in Bacon	\$2.80 _{pp}
Shrimp Cocktail	\$2.80 _{pp}

Appetizer Platters

Prices are per person

Vegetable Crudités	\$3.99 _{pp}	
Fruit Tray	\$4.99 _{pp}	
Stonebridge International & Domestic Cheese	\$4.99 _{pp}	
I	Tray	

Drumlins Antipasti Table

Perfect for a cocktail reception

The following items displayed	Choice of 5 of the following
Assorted Fruit & Cheeses	passed hors d'oeuvres:
Vegetable Crudités with Herb Dip	Scallops wrapped in Bacon
Roasted Red Pepper Dip	Teriyaki Beef Satay
with Tri-colored Tortilla Chips	Marinated Chicken Satay
Baked Brie	Crab and Parmesan Tartlets
Roast Sausage & Tortellini Salad with Pesto	Mini Spring Rolls
\$17.99 per person w/Entrée \$22.99 per person w/o Entrée	Smoked Chicken with Rosemary Apple Relish on Crostini
	Grilled Chicken Salad Tartlets with Sugared Pecans
	Tomato and Basil Bruschetta with Aged Balsamic

Prices are subject to 18% Service Fee and 9% NH Rooms and Meals Tax

Plated Entrees

(Your choice of up Two Entrée Selections) All Entrees are served with your choice of Salad, Starch and Vegetable, Dinner Rolls, Coffee, Tea & Water

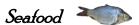


Grilled Herb Marinated Chicken with White Wine Vinaigrette \$18.99

Pan Roasted Chicken Medallions finished with a White Wine Caper Sauce \$18.99

Marinated Grilled Chicken Medallions finished with a Marsala Sauce and Wild Mushrooms \$19.99

Marinated Chicken stuffed with Aged Parmesan & Roasted Apple and topped with a Fresh Asparagus and Thyme Reduction \$20.99



Baked Haddock Au Gratin with Butter and Herb Crumb Topping \$23.99

Baked Stuffed Haddock or Sole with Crab & Herb Stuffing served with Lemon Sauce \$24.99

Grilled Sea Scallops with Citrus Vinaigrette and Chive \$24.99

Four Jumbo Baked Shrimp with Jonah Crabmeat Stuffing served with White Wine **Butter Sauce** \$24.99





Balsamic and Soy Marinated Sliced Sirloin with Red Wine Demi Glaze \$24.99

Roast Prime Rib with Roasted Garlic and Fresh Herb served with Rosemary Au Jus \$27.99

Milk Fed Veal Marsala with Mushroom Sauce \$25.99

Herb Grilled 8 oz Filet Mignon with Bordelaise Sauce \$29.99



Stonebridge Pasta Primavera with Fresh Vegetables tossed with Linguini & Alfredo Sauce \$17.99

Slow - roasted Stuffed Peppers with Basil Tomato Sauce, stuffed with Sautéed Italian Vegetables & Cheese \$18.99

Saffron Mediterranean Cous-cous with Wilted Greens and Marinated Grilled Vegetables with Fresh Chive \$18.99

Grilled Vegetable Manicotti with Aged Parmesan and Tomato Sauce \$19.99

Grilled Vegetable Napoleon with Fresh Mozzarella and Roasted Tomato with Rosemary Oil \$20.99

Salad Selections

Starch Selections

Garden Salad with Farm Fresh Vegetables

& House Vinaigrette

Garlic & Herb Roasted Red Bliss

Classic Caesar Salad with Garlic Croutons & Aged Parmesan Roasted Parsnip & Mashed Potato

Garlic Mashed Potato with Fresh Chive

Lettuce Salad with Orange Sesame

Butter Whipped Potato

Vinaigrette

Orange & Saffron Basmati Rice with Fresh

Stonebridge Pasta Primavera Salad

Chive

House Made Traditional Cole Slaw

Herb & Wild Rice Pilaf with Toasted Lentils

House Made Potato Salad

Vegetable Selections

Roasted Carrots & Green Beans Mélange with Sweet Onion and Honey Dill

Chef's Selection of Fresh Sautéed Vegetables

Green Beans Almandine

Grilled Zucchini & Summer Squash with Sweet Bermuda Onion

Enhance your meal...

Corn Chowder \$4.99pp

New England Clam Chowder \$5.99 pp

Desserts

Ginger Infused Lemon Meringue Pie \$5.99pp

Chocolate Espresso Mousse \$5.99pp

Double Chocolate Fudge Cake \$5.99pp

Cinnamon & Brown Sugar Baked Apple Crisp \$5.99pp with Toasted Oatmeal & Fresh Whipped Cream

Cheesecake with Assorted Chef's Toppings \$6.99pp

Strawberry Shortcake with Buttermilk Biscuits \$6.99pp & Fresh Whipped Cream

Prices are subject to 18% Service Fee and 9% NH Rooms and Meals Tax All prices are subject to change without notice due to fluctuating food costs

To reserve a date for your Event...

 $\label{eq:contact} Please contact us at (603) 497-8633 \, \text{ext.} \, 4, \text{for availability.} \\ A \, Deposit of \$250.00 \, \text{is required to reserve a date.} \\ Final payment and guaranteed number of attendees to your event is required TEN DAYS prior.}$

 $Prices in Brochure are per person. \\ A 9\% Rooms and Meals Tax and 18\% Service charge are to be added.$

Function Facility Fees:
Vista Room ~ \$250.00

Drumlin's Restaurant ~ \$700.00 (available only in off-season)
Clubhouse Awning ~ \$250.00

Tent ~ \$800.00

Let our staff of professionals at Stonebridge help make your event a wonderful experience.



Function Tent



Vista Room



Drumlins Restaurant